

EXECUTIVE CHEF

*Jordan Buendia*

**ROCOJO**

STEAK

SOUS CHEF

*Chris Kent*

**APPETIZERS**

<b>GRILLED OCTOPUS</b> .....	14	<b>TUNA TARTARE</b> .....	16
Pickled Pearl Onions, Duck Fat Potatoes, Romesco, Olives		Mango, Cucumber Relish, Wasabi Pearls, Sesame Wontons	
<b>JUMBO LUMP CRAB CAKE</b> .....	18	<b>BRULEE PORK BELLY</b> .....	13
Pommery Mustard Butter, Petite Greens		Cauliflower Puree, Shaved Fennel, Poached Pear, Sweet Soy Glaze	
<b>BEEF CARPACCIO*</b> ( <i>Filet Mignon</i> ) .....	13	<b>SHRIMP COCKTAIL</b> .....	18
Arugula, Horseradish Cream, Pickled Onion, Parmesan, Capers		Cocktail Sauce	

**BUTCHER BLOCK**



CURED & AGED MEATS, ARTISANAL CHEESE & ACCOMPANIMENTS

Small 21 | Large 35



**LOBSTER BISQUE WITH COGNAC CREAM 12**



**SALADS**

<b>LOCAL GREENS</b> .....	10
Radish, Hearts of Palm, Feta, Pommery Mustard Vinaigrette	
<b>HEIRLOOM SALAD</b> .....	10
Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions, Greek Feta, Olives, Red Wine Vinegar	
<b>THE WEDGE</b> .....	12
Heirloom Tomatoes, Bacon Jam, Chives, Bleu Cheese Dressing	
<b>CLASSIC CAESAR*</b> .....	11
Romaine, Parmigiano Reggiano, Homemade Croutons <i>Spicy Bacon Dressing plus 2</i>	

**BURGERS**

*All Burgers served with  
Parmesan Truffle Fries*

**BLACK & BLUE 18**

Black Angus, Bleu Cheese Crumbles,  
Bacon Jam, Brioche

**STEAK SANDWICH 18**

Shiitake Mushroom, Carmelized Onion,  
Beemster Gouda, Ciabatta

*\*Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

## STEAKS

*Rococo Steak proudly serves only USDA Prime Steaks from Allen Brothers of Chicago, the premier purveyor of the finest prime meats. Allen Brothers' steaks are hand-selected, aged with their meticulous processes, and hand-cut to exact specifications.*

GRASS FED FILET MIGNON 8 oz.....	43
PETITE FILET MIGNON 8 oz.....	43
NY STRIP 14 oz.....	52
RIBEYE 16 oz.....	57
DRY AGED COWBOY RIBEYE 45 day - 20 oz.....	69
DRY AGED PORTERHOUSE 45 day - 40 oz.....	120

## CHEF'S FAVORITES

MISO COD.....	38
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso	
SEASONAL FISH.....	MKT
Fingerling Potatoes, Seasonal Foraged Mushrooms, Charred Corn, Orange Saffron Butter	
RACK OF LAMB.....	40
Roasted Vegetables, Farro, Tarragon Veal Jus	
PORK CHOP (Southeastern Family Farms).....	36
Brussel Sprouts, Roasted Apples, Bourbon Glaze	



## STEAK ENHANCEMENTS

*Indulgent additions to your steak.*

BÉARNAISE	5
AU POIVRE	5
TRUFFLE BUTTER	9
BLUE CHEESE BUTTER BRÛLÉE	8
OSCAR STYLE JUMBO LUMP CRAB	12

## TO SHARE

ROASTED MUSHROOMS	8/11
GRILLED JUMBO ASPARAGUS	10
CREAMLESS CORN MASH	7/10
MAC & CHEESE	7/10
CREAMED SPINACH	6/9
WHIPPED POTATOES	6/9
PARMESAN TRUFFLE FRIES	9

## COCKTAILS

### RUBY RED 12

Green Mark Vodka, St. Germain,  
Ruby Red Grapefruit, Basil



### SMOKE 12

Old Forester Bourbon, Orange & Apple  
Bitters, Bacon Maple Cube, Apple Smoke



### WATERMELON SPRITZ 12

Cappelletti Infused Watermelon, Damrak  
Gin, Lime, Sugar, Sparkling Wine



### CUCUMBER ROE 12

Damrak Gin, Lime, Basil, Cucumber Caviar,  
Black Sea Salt



### KENTUCKY WAKE UP CALL 12

Coffee Infused Old Forester, Black Walnut  
and Orange Bitters, Espresso Sugar



### M-O-J-I-T-O 12

Brugal 5yr Añejo Rum, Mint and Lime  
Granita



### BAROQUE 12

Damrak Gin, Byrrh, Aperol, Sparkling  
Wine, Orange Mist



### BARRELED VIEUX CARRÉ 15

Angel's Envy Bourbon, Dolin Rouge,  
Rastignac XO Cognac, Benedictine, Walnut  
Bitters



## WINES BY THE GLASS

### SPARKLING

BISOL "JEIO" .....	9
Prosecco, Italy	
SEGURA VIUDAS "ROSÉ" .187 ml .....	11
Cava, Spain	
AUBRY "BRUT" 1ER CRU .....	23
Champagne, France	

### WHITE

DR. LOOSEN 'DR. L' .....	10
Riesling, Mosel, Germany	
LAVIS .....	9
Pinot Grigio, Trentino, Italy	
HONIG .....	11
Sauvignon Blanc, Napa Valley, California	
FEUDO PRINCIPI DE BUTERA .....	11
Insolia, Sicilia, Italy	
LOUIS JADOT .....	10
Chardonnay, Mâcon-Villages, Burgundy	
MOUNT EDEN .....	13
Chardonnay, Edna Valley, California	

### ROSÉ

TRIENNES .....	11
Cinsault/Syrah/Grenache, Provence, France	

### RED

HAHN ESTATE .....	9
Pinot Noir, Arroyo Seco, California	
ALEXANA, TERROIR SERIES .....	15
Pinot Noir, Willamette Valley, Oregon	
VALLE REALE .....	10
Montepulciano d'Abruzzo, Italy	
CLOS DE LOS SIETE .....	12
Malbec Blend, Mendoza, Argentina	
BODEGAS MURIEL RESERVA .....	12
Tempranillo, Rioja, Spain	
VALRAVN 'OLD VINE' .....	12
Zinfandel, Sonoma County, California	
DANTE .....	9
Cabernet Sauvignon, California	
CHÂTEAU BLAIGNAN .....	13
Cabernet Sauvignon/Merlot, Medoc, Bordeaux, France	
POWERS "CHAMPOUX VINEYARD RESERVE" .....	16
Cabernet Sauvignon, Horse Heaven Hills, Columbia Valley, Washington	
CAIN CUVEÉ NV15 .....	24
Red Blend, Napa Valley, California	



## SOMMELIER'S SELECTIONS

Our Wine Director Will Howard and his team of wine professionals at Rococo Steak have thoughtfully selected these wines for you. If you have any questions, just ask for Will he is always looking to help.

**2016 Cornerstone Cellars 'Benchlands', Cabernet Sauvignon, Napa Valley ..... 85**

**2016 Cornerstone Cellars, Cabernet Sauvignon, Howell Mountain ..... 130**

These small production wines are an amazing expression of what California's best fruit can do without burning a hole in your wallet. Both were amazing but the Howell Mountain took the prize.

**2015 Gramercy Cellars, Syrah, Columbia Valley ..... 80**

Gramercy Cellars was founded by Master Sommelier Greg Harrington with the goal of creating wines with "a sommelier's palate, a farmer's thumb, and a winemakers soul". This wine is the perfect Cabernet alternative for a steak dinner. The wine brings flavors of black pepper, smoked meat, salami, and black olive.

**2016 Grassini Family Vineyards, 'Reserve', Cabernet Sauvignon, Happy Canyon ..... 120**

We are proud to be the first restaurant in Florida offering this rare 200 case production of Reserve Cabernet Sauvignon from Santa Barbara. The winemaker, Bradley Long, cut his teeth in Napa Valley, working for Cakebread Cellars, Nickel & Nickel, and Fantesca before calling Happy Canyon home. This wine is sustainably produced, tiny production, and one of the best Cabernets of the Central Coast.

**2016 Staglin 'Salus', Cabernet Sauvignon, Rutherford ..... 160**

When you have Fredrik Johansson, Michel Rolland, David Abreu and then add Andre Tchelistcheff's wisdom to Staglin, you have the "Super Team" of winemakers. All proceeds from 'Salus' wine go to benefit mental health research where the Staglins have raised over \$1 billion dollars.

**2016 Checkerboard 'Kings Row', Cabernet Sauvignon, Diamond Mountain ..... 240**

**2016 Checkerboard 'Aurora Vineyard', Cabernet Sauvignon, Diamond Mountain ..... 466**

Vineyards reach up to 2,000 feet up on Diamond Mountain and the attention to detail in every aspect of this winery was mind boggling. The Kings Row was outstanding showing great complexity, balance and structure. The Aurora Vineyard can only be described by two words. "Stunningly Sexy."